



## Polenta Corn Chips

### What to collect

Ingredients	Equipment
1 cup polenta	large mixing bowl
2/3 cup plain flour	metric measuring cups/spoons
1/2 teaspoon salt	rolling pin
1/2 teaspoon sweet paprika	chopping board
1 teaspoon baking powder	knife
1/4 cup olive oil	skewer
1/2 cup cold water	
1 teaspoon sea salt	

### What to do

1. Preheat oven to 200C.
2. Combine the polenta flour, salt, paprika and baking powder in a bowl.
3. Add oil and 1/2 cup cold water. Mix to combine. The dough will feel quite wet.
4. Divide the dough into two balls.
5. Roll one ball between two sheets of baking paper until 1mm thick, using a rolling pin.
6. Remove the top sheet of baking paper and sprinkle the dough with half the salt.
7. Cover again with the paper and roll lightly to press in the salt.
8. Lift the top sheet of paper off.

- 9. Place dough with other sheet of baking paper onto a baking tray. Using a skewer, carefully make lines in the dough to form triangle shapes. The triangles should be approx. 5cm x 3cm.**
- 10. Repeat process with remaining dough and bake for 15-18 minutes or until golden and crisp.**
- 11. Cool on tray and then break into the marked triangles.**